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No. 342.

July 15, 1939.

(Digest from Market Basket of July 19, 1939)

ICE CREAM WEATHER

A dessert that "hits the spot" with practically everyone these torrid days is ice cream--plain, or in one of its many variations. Ice cream, which a century ago was a food luxury, has become so popular that last year there was enough sold in this country to furnish nearly $8\frac{1}{2}$ quarts to every person. There's no telling how much larger this average would be if all home-made ice cream were counted in.

Expansion in the production of ice cream has brought with it problems in buying. There are great variations in the amount of butterfat, the amount of other food solids, and the air that are included in mixtures answering to the name "ice cream."

Some insurance to consumers in buying ice cream of good quality are the State standards for ingredients. These vary perplexingly from State to State, however. At present there is no Federal standard for ice cream. Probably early this fall, though, the Federal Food and Drug Administration will get machinery in motion for setting up a standard for ice cream that enters into interstate commerce.

Protections to the health of consumers of "boughten" ice cream are the State and municipal laws that control sanitary conditions under which frozen desserts are made. These also vary in strictness.

Ice cream is popular with menu-planners---partly because it is so easy to serve. And one idea that is finding favor these days is the "make-your-own-sundae" way of serving it. The hostess arranges several sauces on

a table or tray. Strawberry, peach, and chocolate or caramel might be one assortment---along with some chopped nuts and maraschino cherries. Then each guest is given a dish of plain ice cream and allowed to concoct his own dessert.

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